

**\$120 per person w/ o wine pairings**

**\$180 per person w/ wine pairings**

*(tax and 18% gratuity additional- pre-pay, non-refundable)*



**amuse bouche**

**first course**

**trio of baked oysters**

or

**lamb chop duo**

fig chutney, potato pedestal  
port wine demi

**soup**

**lobster bisque**

smoked lobster meat

or

**vidalia onion**

vidalia onions, beef broth, raclette cheese focaccia crouton gratin

**salad**

**mixed greens**

assorted mixed greens tossed with duck confit, candied orange peel  
& champagne vinaigrette

or

**caesar salad**

baby romaine lettuce, spanish manchego cheese, egg, roasted tomatoes,  
herb baked crouton & traditional caesar dressing

**intermezzo**

champagne float

**entrée**

**togarashi crusted filet & lobster tail**

filet grilled to perfection lightly coated with a japanese spice & paired with a steamed lobster tail,  
root vegetable mash, pak choi & drawn butter

or

**halibut bouillabaisse**

halibut fillet set atop a seafood stew of sea scallops, shrimp, mussels  
onions, tomatoes, white wine, garlic & saffron

or

**beef tenderloin filet & michigan cherry cheese stuffed chicken breast**

roasted garlic & peppercorn dusted filet paired with chicken breast stuffed with a sweet cherry cheese,  
wild rice pilaf, winter vegetable medley & truffled demi glaze

or

**new york strip steak**

hickory spice rubbed prime new york strip, chanterelle mushroom sauce,  
winter vegetable medley & roasted fingerling potatoes

**dessert**

**forbidden apple**